

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

5 Claim 1 (currently amended) Process for preparing a stable oil containing long-chain polyunsaturated fatty acids (LC-PUFAs) in the form of triacylglycerols, ~~in particular arachidonic acid (ARA), dihomogammalinolenic acid (DHGLA), docosahexaenoic acid (DHA) or eicosapentaenoic acid (EPA), characterized in that~~ comprising the steps of compressing at least one or more biomasses biomass obtained from the culture of a microorganism, ~~especially of a fungus or of a microalga containing the acids ARA, DHGLA, DHA or EPA, are pressed in the a~~
10 ~~dry state so as to obtain a first press oil and a cake, and in that the~~ treating an oil thus obtained is ~~treated with an adsorbent and in that it is subjected~~ subjecting the oil to deodorization under controlled conditions.

 Claim 2 (currently amended) Process according to Claim 1, ~~in which~~ wherein the
15 biomass contains at least one long-chain polyunsaturated fatty acid chosen from the group consisting of arachidonic acid and docosahexanoic acid ~~ARA and DHA~~.

 Claim 3 (currently amended) Process according to Claim 1 2, ~~in which~~ wherein a biomass comprising arachidonic acid ~~containing ARA~~ is treated.

 Claim 4 (currently amended) Process according to Claim 1 2, ~~in which~~ wherein a
20 biomass comprising docosahexaenoic ~~containing DHA~~ is treated.

 Claim 5 (currently amended) Process according to Claim 1 2, ~~in which~~ wherein a mixture of biomasses, containing ~~ARA and DHA,~~ arachidonic acid and docosahexanoic acid is treated.

 Claim 6 (currently amended) Process according to ~~one of Claims~~ Claim 1 to 5, ~~in which~~ comprising the step of bringing a carrier oil, ~~entering into the composition of a food, nutritional, pharmaceutical or cosmetic product, is brought~~
25 ~~into contact with the press cake of the biomass so as to transfer the long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the said carrier, the oil containing the said fatty acid(s) is separated from the biomass cake by pressing and filtration, which constitutes the second press oil, and the pressed oils are combined and they are refined under controlled conditions.~~

Claim 7 (currently amended) Process according to Claim ~~20~~ 6, ~~in which~~ wherein the pressed oils are subjected to physical refining using a processing agent, ~~it being possible for the treatment to be carried out during contact with the carrier oil or after production of the pressed oil, in particular during filtration.~~

5 Claim 8 (currently amended) Process according to Claim 1, ~~in which~~ wherein the walls of the cells of the microorganisms are broken by pressing, ~~in order to increase the level of incorporation of the biomass oil into the carrier oil.~~

Claim 9 (currently amended) Process according to Claim 6, ~~in which~~ wherein the press cake of the biomass is subjected to grinding in the presence of the carrier oil under gentle
10 conditions, at a moderate temperature under an inert atmosphere, ~~in particular under a nitrogen layer.~~

Claim 10 (currently amended) Process according to ~~one of Claims~~ Claim 6 to 9, in which comprising the step of carrying out a final filtration ~~is carried out~~ in order to remove the fine particles of biomass residue.

15 Claim 11 (currently amended) Foodstuff containing an oil obtained by ~~the process according to one of Claims 1 to 10~~ a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols obtained by the steps of compressing at least one biomass obtained from a culture of a microorganism in a dry state that produces a first press oil and a cake, an oil thus obtained being treated with an adsorbent and the oil is subjected to
20 deodorization under controlled conditions.

Claim 12 (currently amended) Infant foodstuff containing ~~an~~ a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols obtained by the ~~a process according to one of Claims 1 to 10~~ comprising the steps of compressing at least one biomass obtained from a culture of a microorganism in a dry state so as to obtain a first press oil
25 and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions.

Claim 13 (currently amended) Infant foodstuff containing a fish oil and a stable ~~an~~ oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols obtained by a ~~the process according to one of Claims 1 to 10~~, comprising the steps of compressing at least one
30 biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press

oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions ~~in combination with a fish oil.~~

Claim 14 (currently amended) Nutritional composition containing an oil obtained by ~~the~~ a process comprising preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols through the steps of compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions~~according to one of Claims 1 to 10.~~

Claim 15 (currently amended) Cosmetic composition in dry or emulsion form containing an oil ~~obtained by the~~ a process according to one of Claims 1 to 10 comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols prepared by the steps of compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions.

Claim 16 (currently amended) An animal feed ~~Foodstuff containing an oil obtained according to one of Claims 1 to 10 intended as animal feed~~ a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols produced through the steps of compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions.

Claim 17 (currently amended) An animal feed ~~Foodstuff containing~~ a ~~the~~ biomass residue obtained by ~~the~~ a process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols comprising the steps of compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions ~~according to one of Claims 1 to 10, intended as animal feed.~~

Claim 18 (new) Process according to Claim 1 wherein the stable oil containing long-chain polyunsaturated fatty acids are chosen from the group consisting of arachidonic acid, dihomogammalinolenic acid, docosahexaenoic acid and eicosapentaenoic acid.

Claim 19 (new) Process according to Claim 6 wherein the carrier oil is in a composition selected from the group consisting of a food, nutritional, pharmaceutical and a cosmetic product.

5 Claim 20 (new) Process according to Claim 6 comprising the steps of separating the oil containing the fatty acid from the biomass cake by pressing and filtration, producing a second press oil, and the pressed oils are combined and refined under controlled conditions.

Claim 21 (new) Process according to Claim 7 wherein the treatment is carried out during contact with the carrier oil or after production of the pressed oil.

10 Claim 22 (new) Process according to Claim 1 comprising the step of subjecting the microorganisms to a process that increases the level of incorporation of the biomass oil into the carrier oil.

Claim 23 (new) Process according to Claim 6 wherein the press cake of the biomass is subjected to grinding in the presence of the carrier oil under a nitrogen layer.